

720 Second Ave, Eau Claire, WI 54703-5497 www.echealthdepartment.org P: 715-839-4718 F: 715-839-1674

Temporary Food Permit Vendor Application

The Eau Claire City-County Health Department requires a Temporary Food Permit in order to sell or serve food at a special event. All food vendors, including restaurants, are required to apply for a Temporary Food Permit when participating in a special/temporary event. **Application and fees must be completed and paid prior to the event**. The Fee for the Temporary Food Permit is: **\$200**. Make checks payable to "Fau Claire City-County Health Department". If you have a State of WI Temporary Food Permit then you will only be charged a \$60 inspection fee. Please attach a copy of permit. Non-profit groups shall discuss licensing with the Health Department to determine if a permit is required. Review Temporary Food Stand Requirements before filling out this application.

Applicant Information (Please print clearly)

<u> </u>	The state of the s			
Name of Business/Food Stand:				
Name of Owner/Licensee:				
Owner/Licensee Address:	State:Zip:			
Owner Phone: ()	E-Mail:			
Local Contact/Onsite Operator-(person	in charge of food)			
Name:				
Phone:	E-Mail:			
	Event Information			
Event:	Date:			
Location of Event:				
Event Contact:	Phone:			
Days/Dates of Operation:				
Time of Arrival:				
Office Use Only				
Eau Claire City-County Temporary Fo	ood Permit			
Fee= \$200	Date Paid:			
Permit Issued:	Date:			
If a State of WI Temporary License or Mobile Cart License is provided then a permit is not required. Only an inspection fee of \$60 will be charged. Attach copy of permit.				
Inspection Fee Charged:	Date:			

Mail application to: Eau Claire City-County Health Dept.

720 Second Ave Eau Claire, WI 54703

A. Foo	d Prepar	ation				
I.	Food Sou	rce: No Home Prepared F	Foods Allowed!			
1.	Food Source: Restaurant □ Retail/Grocery Store □ Other □					
2.	Specify S	Source:				
II.	. Where will food be prepared?					
1.	Off-site	☐ On-site at event ☐ Both	n onsite and offsite \Box			
2.	If off-site	e list location:				
III.	 III. How will food be transported? 1. Cooler w/ice □ Refrigerated Truck □ Cambro □ Other □ 					
1.						
2.	Specify:_					
B. Men	u Inform	ation				
I.	List a con	nplete				
II.	List Food	Processing Steps: Fill out	t the chart below or pr	ovide more detail on the		
	back of th	e last page of this applica				
List Food/Bev	erage Item	Describe Food preparation	Cooking & Reheating	Holding equipment		
		and/or storage				
P	Please Note:	\mathcal{C}	ered if a refrigerated tr	t the temporary food standaruck is available onsite and ne event.		
C. Food	d Stand R	Requirements				
I.		n Station: must be located	l in the food stand, co	oking stations, utensil		
		ons, and food prep station				
1.		on food grade container w	•			
to	_	Vater must be free flowing				
II.	_	aste Water:	-			
1.	Where w	ill potable water be provid	ded?			
2.		ill waste water be dispose				
III.		Protection: (tent/canopy?				

D. Ma I.	intaining Food Temperatures: Only commercial refrigeration is allowed. How will food be maintained at 41°F or below:
II.	How will hot held food be maintained at 135°F or above?
III.	What type of thermometer do you have?
E. Spe I. II.	cial Notes: No bare hand contact with food allowed. Provide tongs, deli tissue, or disposable gloves. Employees may not work sick. Provide areas for taking breaks, eating, and storing personal items.
F. Foo	d Stand Diagram:
I.	Provide a diagram of your food stand. Please include the location of the handwash station, utensil wash station, cold and hot hold equipment, grills or cooking equipment.
C	
G. Col	nsent and signature: I have read the Temporary Food Stand Requirements Brochure and
	understand what is required to operate a temporary food stand. Any changes to the menu and stand will be reviewed in advance of the event by the Health Department. Any violations may mean that the permit will not be issued or revoked.

H.Signature

_Date:_____